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WAYSIDE GLEANINGS.

"The turnpike road to people's hearts I find,
Is through their mouths or I mistake mankind."

THE C. A. J. WATERMAN STEAM PRINTING HOUSE,
ATHOL, MASS.

from Sue Hanna's Charity Cookbook Collection

WAYSIDE GLEANINGS.

A HANDFUL OF WHEAT

COLLECTED FOR THE BENEFIT OF THE JUNIOR AUXILIARY TO W. B. M., MASS.

(SECOND EDITION.)

"The bread of life is love;
The salt of life is work;
The sugar of life is poetry;
The water of life is faith."

ORANGE, MASS.:
THE C. A. J. WATERMAN STEAM PRINTING HOUSE, ATHOL, MASS
1889.

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WAYSIDE GLEANINGS.

"*Why is bread like the sun?*
Because it is never light till it rises."

BREAD.

MILK YEAST BREAD.

No. 1. One cup milk, two cups boiling water, flour enough to make batter a little thicker than griddle cakes, one teaspoon sugar, tiny pinch of soda. Set dish containing this mixture in kettle of warm water taking care to keep water a little more than milk warm. Let it stand in kettle till yeast is raised. If the dish holds about three pints when it is full pour yeast into two quarts of flour adding enough milk and warm water to absorb the flour. Make it moist enough to knead easily. This is enough for two loaves. Put in bread tins and after raising bake about half an hour in a moderate oven.

MRS. LYMAN JENNINGS.

BROWN BREAD, 1.

No. 2. One coffee cup sour milk, one-half cup molasses, one even teaspoon soda, put in two handfuls rye meal to one of Indian meal until of consistency of ordinary cake. Steam two hours, or bake if one prefers.

MRS. W. M. POMEROY.

BROWN BREAD, 2.

No. 3. Three cups Indian meal, three cups rye, one cup molasses, one teaspoon salt, one teaspoon soda, mix soft with sour milk or warm water. Bake three hours with cover over it.

MRS. G. H. THOMPSON.

GRAHAM BREAD.

No. 4. One quart best graham flour, one pint warm water (in which has been dissolved one tablespoon lard, one teaspoon soda,) one-half cup sugar, one-half cup yeast, or one-half cake compressed yeast. Mix thoroughly with the flour, let rise over night. In the morning stir in four tablespoons white flour, pour into baking tin, let rise till light and bake slowly.

MRS. WILLARD JOHNSON.

BREAKFAST CORN CAKE.

No. 5. One cup Indian meal, one cup flour, one cup sugar, two eggs (unbeaten,) one teaspoon cream tartar, one-half teaspoon soda, two teaspoons butter. Pour enough hot water in soda and butter to dissolve the soda, and fill the cup with sweet milk. Put all the ingredients together thoroughly. Bake twenty minutes.

MRS. G. W. FRY.

SQUASH BISCUIT.

No. 6. One cup sifted squash, two tablespoons milk, two tablespoons sugar and one tablespoon butter, one quarter cake compressed yeast, flour to thicken very stiff. Let it rise twice then shape into biscuits and let rise again. Bake in quick oven.

MRS. C. M. MAYO.

DELICATE WHITE MUFFINS.

No. 7. One cup milk, well beaten whites of two eggs, two and one half cups flour, one heaping teaspoon baking powder, piece of butter size of an egg. Bake in quick oven. MRS. W. A. FORD.

PARKER HOUSE ROLLS.

No. 8. Definite directions for use of beginners are as follows: Scald one pint of milk then cool till milk warm. Take a two quart dish, put in a little bread flour, two tablespoons sugar and a good sized piece of butter. Dissolve one half yeast cake in a little of the milk, pour this with the rest of the milk into the flour. Make a batter rather thicker than griddle cakes. Mix about 9 A. M. if they are desired hot for tea at 6 P. M. After it rises to top of dish add flour to make the dough a little softer than bread. Knead well, put back in a dish and as often as it rises to top cut it down till time to roll and cut out. Cut with biscuit cutter. Have ready a little melted butter, dip fingers in this, rub lightly over surface of each roll. Fold one half of each exactly over the other half. Rub outside edges of each with melted butter so they will easily break apart. Place in dripping pan. Allow fifteen minutes for cutting, thirty for raising and twenty for baking in quick oven.

MRS. H. L. STRATTON.

BUNS.

No. 9. One pint milk, one cup sugar, one coffee cup yeast, or three quarters yeast cake dissolved in coffee cup warm water, mix after dinner and have batter a little thicker than griddle cakes. At night add one cup sugar, one cup butter, one cup currants, a tablespoon of extract of lemon and flour sufficient

to mould. In the morning mould, cut into shape and raise. After baking brush over outside with molasses and milk. MRS. J. L. WILLIAMS.

COFFEE ROLLS.

No. 10. Three eggs, one cup sugar, one-half cup butter or lard, one cup yeast, one nutmeg (if desired), ten and one-half cups Haxall flour or twelve cups pastry flour. Mix with three large cups warm milk and rise over night. In the morning if raised put aside in cool place till three o'clock. Shape into long rolls and raise one hour and a half. Bake one-half hour in moderate oven. When done glaze over the tops with milk in which brown sugar has been dissolved. Return to oven for two minutes.

L. M. HOLDBROOK.

Trust in the Lord and do good; so shalt thou dwell in the land and verily thou shalt be fed. Ps. 37: 3.

Why I am not interested in foreign missions!

I cannot afford to pay 60 cents a year for Life and Light, a missionary magazine, when my painting lessons cost 50 cents apiece. It takes so much time to make my children's clothes and my own so we can look like others. I was obliged to go to our lodge meeting the afternoon of the meeting of our Ladies' Auxiliary to W. B. M. I have learned a new embroidery stitch that is more fascinating than the souls of ignorant people who live so far away. My mother

was never interested in them and she was a good Christian woman, and what was well enough for her is all right for me.

CAKE.

PLAIN CAKE.

No. 11. One-half cup butter, one and one-half cups sugar, one egg, one and one-half cups milk, three cups flour, two teaspoons cream tartar, one teaspoon soda, flavor or spice to suit taste.

MRS. E. A. FULLER.

DARK CAKE.

No. 12. One cup sugar, one cup molasses, one cup sour milk, two eggs, three cups flour, one teaspoon soda, one teaspoon clove, cinnamon and nutmeg.

LIGHT CAKE.

No. 13. One cup sugar, one-half cup butter, whites of four eggs, one-half cup milk, two cups flour, one teaspoon cream tartar, one-half teaspoon soda, flavor with lemon, frosting flavored with rose.

MRS. LYSANDER FRENCH.

MOCK LADY CAKE.

No. 14. Two cups sugar, one-half cup butter, whites of four eggs, one cup milk, three cups flour, one teaspoon cream tartar, one-half soda. Beat sugar and butter to a cream, stir in the milk, adding flour a little at a time and lastly the well beaten whites. Flavor with lemon or vanilla. M. S. BRAGG.

CITY POINT CAKE.

No. 15. One cup sugar, butter the size of an egg beaten to a cream, two eggs, reserving the white of

one for frosting. Half cup milk, one and a half cups flour, one teaspoon cream tartar, one-half teaspoon soda. Bake in moderate oven. Frost with white of egg beaten light, eight teaspoons powdered sugar and one teaspoon corn starch. MRS. F. M. CHENEY.

CREAM PUFFS.

No. 16. One cup boiling water, one-half cup butter, draining salt. Place in two quart tin dish on the stove and when boiling stir in one cup dry pastry flour. Remove from fire, when milk warm stir in three eggs until smooth. Drop in spoonfuls on dripping pan and bake in a very hot oven.

CREAM FILLING.

No. 17. One cup milk brought to boiling point. Beat one egg, one-half cup sugar, one-half cup flour or corn starch together, then pour into boiling milk and cook till right thickness. Remove from fire and add flavoring. With sharp knife cut puffs partly open and fill with cream. MRS. J. W. FORD.

SPONGE CAKE, 1.

No. 18. Three eggs, one cup sugar, two tablespoons milk, one and one-half cups flour, one teaspoon cream tartar, one-half teaspoon soda.

MRS. D. B. GODDARD.

SPONGE CAKE, 2.

No. 19. Four eggs beaten very light, two cups sugar beaten with eggs, one cup flour beaten with sugar and eggs. Add another cup flour with one teaspoon cream tartar, one-half teaspoon soda sifted together. Beat in one small cup boiling milk. Ob-

serve rules in putting together and bake about three-quarters of an hour. MRS. G. H. BACON.

CREAM SPONGE CAKE.

No. 20. Two eggs, one cup sugar, one-half cup sweet cream, one cup flour, one teaspoon cream tartar, one-half teaspoon soda. L. HOLDBROOK.

WALNUT CAKE.

No. 21. One cup sugar, one-half cup butter, one-half cup milk, one and a half cups flour, one-half teaspoon soda in milk, one teaspoon cream tartar in flour, one cup walnut meats chopped, and well beaten whites of three eggs. Even oven.

MRS. EDWIN DAVIS.

CUP CAKE.

No. 22. One cup butter, two cups sugar, four eggs, three cups flour, one cup milk, two teaspoons cream tartar, one teaspoon soda; dissolve cream tartar and soda in milk. MRS. A. L. SHATTUCK.

SPICE CAKE.

No. 23. Beat together one cup butter, two cups sugar, and two beaten eggs. Add one cup milk, three cups flour and two teaspoons baking powder, one cup seeded raisins, one cup currants, season with nutmeg, cloves, cinnamon, lemon and vanilla.

MRS. A. S. CHANDLER.

ROLL JELLY CAKE.

No. 24. Three eggs, one cup sugar, one and one-half cups flour, one tablespoon milk, one teaspoon cream tartar, one-half teaspoon soda. Bake in drip-

ping pan, putting buttered paper in bottom of pan before pouring in dough. When done remove from oven, turn out on cloth, pull off paper from bottom and cut off edges if crisp. Spread quickly with jelly, roll tightly and wrap cloth very tightly around roll. MRS. H. L. STRATTON.

CARAMEL CAKE.

No. 25. Four eggs beaten separately, one cup sugar, one cup flour, a little salt. Beat yolks and sugar together, then add whites of eggs; last—teaspoon of vinegar.

CARAMEL FROSTING.

No. 26. Two cups sugar, one-half cup milk, boil seven minutes and stir all the time while boiling; when a little cool beat until stiff and white. Frost cake and then pour some melted chocolate over surface of frosting. MRS. RUFUS LIVERMORE.

COFFEE CAKE.

No. 27. One-half cup butter, one cup sugar, two eggs, one-half cup molasses, one-half cup cold coffee, two cups flour, one teaspoon soda in coffee, one teaspoon clove, mace and cinnamon.

MRS. E. W. HODGES.

CORN STARCH CAKE.

No. 28. Whites of three eggs, one cup sugar, one-half cup batter, one-half cup milk one-half cup corn starch, one cup flour, one teaspoon cream tartar, one-half teaspoon soda.

AUSTIN CAKE.

No. 29. Three cups sugar, one cup butter, two eggs, one and one-half cups milk or water, five cups

flour, two tablespoons molasses, one and one-half cups chopped raisins, one teaspoon soda dissolved in water, salt and spice to taste.

MRS. FRANK HOWE.

CHOCOLATE CAKE, 1.

No. 30. Beat one-half cup butter with one and one-half cups sugar. Scrape two squares of chocolate, add to it two tablespoons milk, three tablespoons boiling water, and stir over the fire till smooth. Remove from fire, stir whites of three beaten eggs into it, then add butter, sugar and yolks of eggs, one-half cup milk, two cups flour, one teaspoon cream tartar, and one-half teaspoon soda.

BOILED FROSTING.

No. 31. One-third cup milk, one cup sugar, butter half size an egg, boil ten minutes. Remove from the fire and stir till cool. Flavor with vanilla.

MRS. F. E. LORD.

CHOCOLATE CAKE, 2.

No. 32. One and one-half cups sugar, two-thirds cup butter, three eggs, two-thirds cup milk, three cups flour, one and one-half teaspoons cream tartar, three-fourths teaspoon soda. Bake in three layers.

CHOCOLATE FILLING (BOILED.)

No. 33. Two squares grated chocolate, one cup sugar, one-half cup boiling water. Cook fifteen minutes. When cool flavor with vanilla.

MRS. WELLS WOODWARD.

CHOCOLATE CAKE, 3.

No. 34. One cup sugar, one-half cup butter, one-half cup milk, three eggs, save out two whites, two

cups flour, one and one-half teaspoons baking powder, vanilla flavoring.

CHOCOLATE FILLING OR FROSTING.

No. 35. Beat the two whites to a stiff froth. add one cup sugar, four tablespoons chocolate, melt chocolate over steam. Do not cook.

MRS. E. P. FOSTER.

MOCK LOAF CAKE.

No. 36. One cup sugar, one-half cup butter, whites of two eggs, one cup milk, two cups flour, two teaspoons baking powder, one cup seeded raisins, one-half nutmeg. Bake in moderate oven.

MRS. F. S. EWING.

OLD CONNECTICUT ELECTION CAKE, (50 YEARS AGO.)

No. 37. Eighteen ounces butter, eighteen ounces brown sugar, two and a quarter pounds flour, a gill and a half good, fresh yeast, four and one-half gills new milk, two nutmegs, two eggs, half an ounce mace, two pounds raisins stoned and chopped a little. Currants and citron added.

MRS. H. W. HADLEY.

ELECTION CAKE, 2.

No. 38. Two cups sugar, one cup butter, two eggs, one pint milk, three-fourths cup yeast. Cloves, allspice and cinnamon. MRS. C. E. MACK.

CHEAP FRUIT CAKE.

No. 39. Two eggs, three-fourths cup butter, one and one-fourth cups sugar, one-quarter cup molasses, one-half cup milk, two and one-half cups flour, one-half teaspoon soda, one cup raisins stoned and cut in pieces. Currants, citron and a little spice.

MRS. W. M. MORSE.

BIRTHDAY CAKE.

No. 40. One-half cup butter, one cup sugar, yolks of three eggs and white of one, two-thirds cup milk, two cups flour, one teaspoon cream tartar, one-half teaspoon soda. Bake in scalloped tin. Use the whites of two eggs for frosting.

MRS. E. W. MORSE.

MARBLE CAKE.

No. 41. One cup sugar, one scant cup butter, one egg, one cup milk, two and one-half cups flour, two teaspoons baking powder or two of cream tartar and one of soda, flavor with lemon. Take one-third of mixture, add three tablespoons molasses and one-half teaspoon of all kinds of spice. Put in a layer of dark and then of light alternately in baking tin. Bake in moderate oven.

RIBBON CAKE.

No. 42. Two cups sugar, two-thirds cup butter, two eggs, one cup milk, three cups flour, two teaspoons baking powder. Flavor with lemon. Bake one-half of mixture in two tins and to the remainder add one tablespoon molasses, one cup chopped raisins, one-half cup currants, one teaspoon cloves, cinnamon and grated nutmeg. Bake in two tins same size as former, and after baking put together alternately with or without jelly. MRS. M. S. WHEELER.

LAYER CAKE, 1.

No. 43. Two-thirds cup sugar, one-third cup milk, two eggs, one cup flour, one and one-third teaspoons cream tartar, two-thirds teaspoon soda.

APPLE CREAM FILLING.

No. 44. White of one egg, one cup sugar, one large, sour apple grated fine, beat twenty minutes.

MRS. H. H. ADAMS.

LAYER CAKE, 2.

No. 45. One cup sugar, one egg, one tablespoon butter, two-thirds cup milk, one and one-half cups flour, one teaspoon cream tartar, one-half teaspoon soda. MRS. E. A. FULLER.

APPLE JELLY.

No. 46. Two large apples grated, one cup sugar, one egg, juice and grated rind of one lemon. Boil three minutes. When cold put between layers.

MRS. E. W. HODGES.

PORK CAKE.

No. 47. One-half pound salt pork chopped fine, one-half pint boiling water, one and one-half cups sugar, one cup molasses, one teaspoon soda, currants and all kinds of spice. S. M. ORCUTT.

MARBLE CHOCOLATE CAKE.

No. 48. Two cups sugar, one-half cup butter, two eggs, one cup milk, three cups flour two teaspoons cream tartar, one-half teaspoon soda, flavor with lemon. Dissolve one square chocolate in a little boiling water, one half cup sugar, add three or four tablespoons cake-dough, beat well, mix alternately in cake tin with rest of dough. MRS. H. M. WALLACE.

FRUIT CAKE.

No. 49. Two cups brown sugar, one and one-half cups butter, one cup molasses, one cup milk, four eggs

yolks and whites beaten separately, five and one-half cups flour, one pound of raisins, one pound currants, one-half pound citron, one teaspoon soda, one-half teaspoon cloves, allspice and cinnamon, one- half nutmeg. MRS. MAGGIE J. HOWE.

139,000 women in Massachusetts and elsewhere, who are not interested in foreign missions. Are you one of them?

GINGERBREAD, DOUGHNUTS AND COOKIES.

NEW YORK GINGERBREAD.

No. 50. Two cups white sugar, two-thirds cup butter beaten to a cream with sugar, three eggs, one cup milk, five scant cups flour, one teaspoon cream tartar, one-half teaspoon soda, ginger to taste. Bake in sheets and cut in squares. Very nice.

MRS. F. E. WILLEY.

DELICIOUS SOFT GINGERBREAD.

No. 51. Three eggs, one cup molasses, one cup sugar, one cup butter, three cups flour, one tablespoon ginger, allspice and cinnamon, one teaspoon soda dissolved in one cup milk (sour milk preferred.) Mix butter and sugar to a cream, then add other ingredients. MRS. A. A. PARKER.

ECONOMY GINGER SNAPS.

No. 52. One egg, one cup sugar, one teaspoon ginger; beat all together. Take one cup molasses, put on top of stove and when boiling add one teaspoon

soda. Pour over egg and sugar. While foaming add two tablespoons vinegar and mix to roll.

MRS. F. D. KELLOGG.

SUGAR GINGER COOKIES.

No. 53. One cup butter, one and one-half cups sugar, one-half cup milk, one tablespoon ginger, one teaspoon soda, cut in squares and mark over top as for gingerbread card. MRS. T. E. HOUGH.

One secret of good doughnuts is to fry them in clean, sweet fat. Doughnut fat should be often cleansed by slicing raw potato and cook till crisp. Pour out the fat, wash the kettle, then strain fat through a thin cloth into kettle. A good deal of sediment will often be found in bottom of kettle, and if not frequently cleansed the doughnuts have a dark complexion and the odor of the fat is very offensive.

MRS. H. L. STRATTON.

DOUGHNUTS, 1.

No. 54. One egg, one cup sugar, one cup milk, a little salt, one quart flour, two teaspoons cream tartar, one teaspoon soda, a little nutmeg.

MRS. A. A. WATERS.

DOUGHNUTS, 2.

No. 55. One coffee cup sour milk, one teacup sugar, two eggs, one teaspoon soda dissolved in a little boiling water, a little salt, nutmeg and a pinch of ginger. MRS. H. W. FOSTER.

COFFEE CAKES.

No. 56. Take pieces of bread dough, form into long rolls, drop into boiling lard and fry as dough-

nuts. Sift a little sugar and cinnamon over them while hot, and eat with coffee.

BREAD PANCAKES.

No. 57. Put pieces of dry bread into enough milk or water to soften the bread so it can be beaten. Then add one egg and enough flour to hold the particles together, one teaspoon cream tartar, one-half teaspoon soda. Drop in spoonfuls into boiling lard and fry.

MRS. FRANK STONE.

CREAM COOKIES.

No. 58. Two cups sugar, three-fourths cup butter, one egg, one cup sour cream with one teaspoon soda. Beat sugar, butter and egg to a cream, then add sour cream and soda. Use flour enough to make a soft dough, roll thin and sprinkle granulated sugar over them before baking. Bake lightly.

MRS. CAROLINE HOWARD.

JUMBLES.

No. 59. One cup butter, two cups sugar, one cup milk, five eggs, one teaspoon cream tartar, one-half teaspoon soda. MRS. AUGUSTUS FRY.

COCOANUT COOKIES.

No. 60. One cup butter, two cups sugar, two eggs, one large cup desiccated cocoanut. Use flour enough to make a dough that can be rolled. Bake in quick oven. MRS. H. N. BARTON.

LADY FINGERS.

No. 61. One cup sugar, one-half cup butter, one-quarter cup milk, two eggs, one teaspoon cream tar-

tar, one-half teaspoon soda, one pint flour, flavor to taste. Cut in little strips, roll in sugar, bake in quick oven. S. M. ORCUTT.

The W. B. M. has been organized for twenty-one years, and comprises more than 1700 auxiliaries and mission circles.

ARAB PROVERBS.—A small stone can wound the head, and a gnat has killed an elephant.—He who travels much knows more than he who lives long.

DESSERT.

MOUNTAIN DEW PUDDING.

No. 62. Four crackers rolled fine, one pint milk, yolks of two eggs and a little salt. Bake twenty minutes. Beat whites of two eggs to a stiff froth, add one-half cup sugar, pour over pudding, return to oven and brown slightly. MRS. F. E. LORD.

SNOW PUDDING.

No. 63. One pint boiling milk into which stir two tablespoons corn starch dissolved in a little cold milk. Add whites of two eggs beaten lightly, one tablespoon white sugar and a little salt. Pour in mould and set away to cool. Make a custard of half a pint of milk, yolks of two eggs, half a cup of sugar, one teaspoon corn starch. Flavor with vanilla. Serve cold, pouring on custard as you serve.

MRS. WILLARD JOHNSON.

STEAMED SUET PUDDING.

No. 64. Two and one-half cups flour, one cup chopped suet or two-thirds cup butter, one cup molasses, one cup milk, one egg, one cup chopped raisins, one teaspoon soda, one teaspoon cream tartar, one-half teaspoon salt, one-half teaspoon cinnamon and nutmeg. Steam in buttered mould three hours. Serve with foamy sauce.

FOAMY SAUCE.

No. 65. One-half cup butter, one cup powdered sugar, one teaspoon vanilla or two tablespoons juice of lemon, one-quarter cup boiling water, white of an egg beaten to a foam. Cream butter, add sugar and flavoring. Just before serving add boiling water and white of egg beaten to a foam.

MRS. A. J. FISHER.

CORN STARCH PUDDING, (BAKED.)

No. 66. Three tablespoons corn starch, one pint milk, three tablespoons white sugar, mix corn starch with a little cold milk, let the remainder of the milk with a little pinch of salt come to a boil and pour it on the corn starch. When cold beat in two eggs and bake one-half hour. Eaten with sauce.

MRS. W. A. COPELIN.

EGG SAUCE.

No. 67. One egg beaten very light, one-half cup sugar, one-half cup boiling milk. Serve hot.

MRS. S. S. DEXTER.

LEMON SAUCE.

No. 68. One tablespoon flour, one tablespoon butter, three tablespoons sugar, yolk of one egg, juice and grated rind of one lemon, mix butter, sugar, flour

and egg together and pour boiling water on. Beat white of egg to a stiff froth and add just before serving. MRS. F. D. KELLOGG.

CHOCOLATE PUDDING.

No. 69. Two heaping tablespoons corn starch, yolks of five eggs, two cups sugar, one quart boiling milk, one cup grated chocolate. Dissolve starch and chocolate, add well beaten yolks of eggs stirring this into boiling milk, let it boil until it thickens stirring constantly. When thick pour into pudding dish. Add four tablespoons sugar to whites of eggs, beat till stiff, pour over pudding, place in oven till sufficiently browned. Use vanilla for flavoring. This makes a large pudding and is very nice.

MRS. J. H. GODDARD.

ORANGE CHARLOTTE.

No. 70. One-half box gelatine soaked in one-half cup cold water one hour. Add to this one-half cup boiling water, when gelatine is dissolved add one cup cold water, one cup orange juice, two cups sugar. When cold and partially stiff add whites of six eggs, turn into mould. Garnish with whipped cream when served. MRS. W. M. KING.

PRUNE GELATINE.

No. 71. One cup prunes, one-half box gelatine, one-half cup sugar. Stone and stew prunes, dissolve gelatine in one cup boiling water, add sugar and turn over prunes in mould. Serve with whipped cream sweetened. MRS. S. F. HASKINS.

DANISH PUDDING OR FRUIT TAPIOCA.

No. 72. Three-quarters cup pearl tapioca, one and one-half pints boiling water, one saltspoon salt,

one-quarter cup sugar, one-half tumbler currant jelly. Pick over and wash tapioca, put in double boiler with boiling water, and cook one hour, or till soft and transparent, stirring often. Add salt, sugar and currant jelly. Stir till jelly is dissolved. Pour into glass dish and keep on ice. Serve very cold with sugar and cream. Half a cup of lemon juice or any acid fruit syrup, or one cup canned apricot, peach or quince, may be used instead of jelly. In summer one pint of ripe berries can be used, or any small fruits, adding more sugar as required.

MRS. G. W. JUDSON.

CHOCOLATE GELATINE.

No. 73. One-half box gelatine dissolved in one cup cold water, one cup sugar, one quart milk, three great spoons grated chocolate. Heat milk, sugar, soaked gelatine and chocolate, boil ten minutes stirring constantly. Cool a little, strain and flavor with vanilla. Put in wet mould. Just before serving empty mould in centre of large dish surrounding sides with whipped cream sweetened.

MRS. C. H. FRENCH.

BAKED INDIAN PUDDING, 1

No. 74. One and one-half cups Indian meal, molasses enough to mix, three quarts and a pint of milk. Scald part of milk and pour into molasses and meal, adding remainder of cold milk. Salt and ginger to taste. Bake slowly five hours.

BAKED INDIAN PUDDING, 2.

No. 75. One-half cup sugar, one-half cup molasses, one cup chopped raisins, two small tablespoons flour, two tablespoons Indian meal, one egg and a

little salt. Beat all together with one-half cup cold milk and pour into one quart boiling milk. Bake slowly two or three hours.

MRS. L. P. RAMSEY.

ORANGE PUDDING.

No. 76. Pare and slice five large oranges, lay in a dish and sprinkle with half cup sugar. Make a custard of one pint milk, yolks of two eggs, one tablespoon corn starch. When cool pour over oranges and frost. MRS. H. P. LAMB.

When light, puff frosting is desired, if the frosting is dropped in spoonfuls upon the surface of boiling water (before pouring over pudding or pie) it will retain that uprightness which is so desirable.

MRS. H. L. STRATTON.

SPANISH CREAM.

No. 77. One-half box gelatine put in one quart cold milk, set in kettle of water and let heat. Then add one and one-half cups white sugar and yolks of four eggs. Stir till it thickens like soft custard. Then beat whites to a froth and stir in and beat well. Cool and serve with milk and sugar.

MRS. C. E. MACK.

TAPIOCA CREAM.

No. 78. Three tablespoons tapioca soaked in water or milk over night. Add one quart milk and steam gently until it is soft, then add a little salt, one cup sugar, beaten yolks of three or four eggs scalded in. Cool in dish which is to be sent to the table. Vanilla flavoring. Before serving cover with whites of eggs beaten to a froth.

MRS. G. P. FIELD.

EMERGENCY PUDDING.

No. 79. Make a soft custard by stirring into one pint and a half boiling milk, yolks of three eggs, one tablespoon corn starch, one-half cup sugar and a little salt. Let it come to a boil and remove from fire. Flavor with vanilla and add beaten whites of eggs in spoonfuls. Pour custard over pieces of plain dry cake and serve cold. MRS. F. E. STONE.

BIRD'S NEST PUDDING.

No. 80. Pare and core seven apples. Steam them taking care that they retain their shape. Place them in a dish filling the holes in each apple with sugar. Pour two-thirds of a cup of sago or tapioca, previously soaked, over top. Then make a custard of a pint of milk, two eggs, and a little sugar. Pour over the whole, bake half an hour. Serve with hard sauce of butter and sugar.

MRS. E. L. SIBLEY.

RICE PUDDING, 1.

No. 81. One cup rice, one cup sugar, one-half cup raisins, two eggs, two quarts milk. Bake two or three hours, taking care not to break the rice when stirring. MRS. A. J. JOHNSON.

RICE PUDDING, 2.

No. 82. One quart milk, three tablespoons rice, one cup sugar, one-half cup raisins, butter size of an egg. Season with salt and nutmeg. Bake in moderate oven three hours.

MRS. H. M. BAKER.

MERINGUE RICE PUDDING.

No. 83. One cup of rice well washed, three cups boiling water, teaspoon salt. Cook till water is ab-

sorbed, then cool. Add yolks of three eggs, one cup sugar, one cup raisins, one quart milk, flavor to taste. Bake one hour. Beat whites of eggs to stiff froth, add pulverized sugar to stiffen and lemon flavoring. Spread over pudding and brown slightly in slow oven. Can be made richer by adding fruit or jelly on top of pudding before meringue is put on. This quantity is enough for six persons.

MRS. W. M. POMEROY.

APPLE MERINGUE.

No. 84. Put layer of tart apples pared and quartered in pudding dish, and sprinkle a little sugar and nutmeg over them. Slice wheat bread, butter lightly, lay over apple and so on alternately till dish is filled. Steam one hour or till apple is soft. Beat whites of two or three eggs, adding one tablespoon sugar to each white, to a stiff froth. Pour over pudding and brown in oven. Serve with hard sauce of sugar and butter.

MRS. MINNA J. FRENCH.

CREAM PUDDING.

No. 85. One quart milk, four eggs, beat eggs with one tablespoon loaf sugar. Mix together one cup milk and tablespoon flour, and a little salt. Then add sugar and egg stirring all the time, into remainder of milk heated till the custard is quite thick. Flavor with lemon or nutmeg. Pour into dish and strew over the top one cup loaf sugar. Can be served cold for tea or made an hour before dinner.

MRS. F. D. KELLOGG.

WALNUT PUDDING.

No. 86. Two cups graham flour, one cup milk, one-half cup molasses, one-half teaspoon soda, one-half teaspoon salt, one-half cup walnut meats.

Steam two and one-half hours and serve with hard sauce of butter and sugar. MRS. F. S. EWING.

APPLE TAPIOCA.

No. 87. Pare and quarter a dozen apples. Place in dish and over one cup sugar, a little seasoning and two-thirds of a cup tapioca, previously soaked. Cover dish closely with plate and bake in moderate oven three hours. MRS. L. M. CLARK.

There may be nothing new under and including the sun; but it looks fresh every morning.—*Thackeray.*

Why I am interested in foreign missions! My mother was interested in missions and I was always given some money to drop into the box at our mission concerts. I gave up entertaining a few especial friends so I could be present at our Ladies' Auxiliary to W. B. M.

I go without Harpers' magazine and take "Gospel in All Lands," "Life and Light," and "Mission Studies," and have found out the needs of this great work. I am saving my ten cent pieces for six months to support a Bible woman in Turkey. I gave up a pleasure trip to New York so I could afford to attend annual meeting of W. B. M.

AMERICAN INSTITUTIONS.

MINCE PIE, 1.

No. 88. One-third meat, two-thirds apple, to one-half pan of meat, one cup sugar, one-half cup mo-

lasses, two-thirds cup boiled cider, two-thirds cup chopped suet. one teaspoon each of cloves, cinnamon and allspice. Moisten with water and cook one-half hour. After the pie is filled, sprinkle on nutmeg, then about one-third cup of sugar, adding a little chopped orange peel. MRS. M. E. WHITNEY.

MINCE PIE, 2.

No. 89. Six pounds beef, four pounds suet, twice as much apple after it is chopped as there is of meat by measure. Three pounds of raisins, four dessert spoons clove, two-thirds cup cinnamon, two-thirds cup salt, seven small nutmegs. Four quarts sugar, one quart molasses, one pint boiled cider, three pints water that meat was boiled in.

MRS. J. G. STODDARD.

MOCK MEAT PIE.

No. 90. Four rolled crackers, two eggs, one cup sugar, one cup molasses, one-half cup hot water, one-half cup butter, one-half cup vinegar, one-half cup raisins, one-half teaspoon clove, one-half teaspoon cinnamon, and a little nutmeg.

MRS. J. H. WAITE.

CRANBERRY PIE.

No. 91. Three pints cranberries chopped fine, one and one-half pints sugar, one pint boiling water, boil just three minutes. Line plates with rich crust and bake. Beat whites of two eggs and spread on top. This quantity will make two pies.

MRS. G. L. FRYE.

CUSTARD PIE.

No. 92. Two eggs, one-half cup sugar, one pint milk, a little salt and nutmeg. MRS. J. R. DERBY.

RHUBARB PIE.

No. 93. Cut stalks in thin slices, sweeten to the taste, beat with it the yolks of three eggs, and bake as a custard pie. When baking, beat the whites of three eggs to a froth, add three tablespoons sugar and spread over top. Brown slightly.

MRS. A. P. ELLIOTT.

VINEGAR PIE.

No. 94. One cup sugar, five tablespoons vinegar, three tablespoons flour, cook, then bake between two crusts. MRS. A. H. DAVIS.

LEMON PIE, 1.

No. 95. One lemon, grated rind and juice, one cup sugar, one cup water, two eggs, one large tablespoon flour. Frost with white of one egg and one tablespoon sugar. MRS. H. W. HASKINS.

LEMON PIE, 2.

No. 96. Two lemons, juice and grated rind, yolks of four eggs, two cups sugar, small piece of butter, two cups milk, three tablespoons cornstarch. Bake in two pies. Use white of eggs for frosting.

MRS. D. B. FLINT.

LEMON TARTS.

No. 97. For crust, two cups flour, two-thirds cup lard, one teaspoon baking powder, one teaspoon salt, one tablespoon sugar, one small half cup water.

FILLING.

No. 98. One egg, one-half cup sugar, juice of one lemon, butter half as large as a walnut. Beat to-

gether then place in kettle of boiling water and cook for a few minutes, stirring constantly.

MRS. H. A. ALLEN.

Self-denial is a condition of success in every human action as well as in the religious life.—*Dr. Samuel Harris.*

Every day is a fresh beginning;
Listen, my soul to the glad refrain!
And spite of old sorrow and older sinning,
And puzzle forecasted, and possible pain,
Take heart with the day and begin again.

Mission Studies.

MEAT, EGGS, ETC.

TO BROIL ROUND STEAK.

No. 99. Remove the fat and place on a wire toaster after having sprinkled with flour. Broil quickly over bright coal fire, then add salt, butter, etc.

L. GODDARD.

POTATO SOUP.

No. 100. Three potatoes, one pint milk, one teaspoon chopped onion, one stalk celery, or half teaspoon celery salt, one-quarter teaspoon white pepper, pinch of cayenne, one-half tablespoon flour, one tablespoon butter. Pare potatoes, soak in cold water half an hour, then cook in boiling water till very soft. Cook onion and celery with milk in double boiler. Mash potatoes, add boiling milk and seasoning. Strain

and boil again. Melt butter, add flour, when well mixed stir into boiling soup. Boil five minutes, serve at once with toasted bread cut in dice.

MRS. N. E. HARRIS.

TOMATO SOUP.

No. 101. One pint milk to about one-half can tomatoes. Put carbonate of soda in tomatoes to prevent curdling. Let milk come to a boil, and add tomatoes, heat again, season and serve. The tomatoes should not be in too small pieces.

LETTUCE SALAD.

No. 102. Put into saucepan piece of butter size of an egg. Add four tablespoons vinegar, one dessert spoon sugar and one well beaten egg. Stir constantly till it boils to cook the egg. Cool so the lettuce will not wilt. Cut lettuce fine and pour salad over.

MRS. J. S. BISHOP.

MAYONNAISE SALAD.

No. 103. One tablespoon salt, one tablespoon sugar, one tablespoon mustard, one tablespoon butter, or sweet oil if preferred. Three eggs, one cup vinegar, last of all one cup milk. Cook over water till thickness of cream. Fine salad for cold meats, potatoes, cabbage, lettuce, etc. MRS. R. LIVERMORE.

DUCHESS POTATO.

No. 104. Grate five large cold boiled potatoes, add five dessert spoons flour, two well beaten eggs. One-half teaspoon salt, one-quarter teaspoon baking powder, and one-half cup milk. Drop from a spoon into boiling fat.

POTATOES ON THE HALF SHELL.

No. 105. Cut baked potatoes into halves lengthwise. Scoop out the potato without breaking the skins, mash and season as for mashed potato, also adding beaten whites of two eggs. Fill the skins with this mixture and brown in hot oven.

MRS. G. E. BATES.

GERMAN TOAST.

No. 106. Beat one egg well with one cup cold water or milk and a little salt. Dip in slices of dry bread and fry in a spider till brown. Use a little butter or equal parts of butter and lard. Cook till tender. MRS. G. P. METCALF.

OMELETTE, 1.

No. 107. Separate yolks from whites of five eggs. Stir into the yolks one-half cup milk, pinch of salt, aud turn into hot buttered fry pan. As it cooks, shake and cut away bubbles that may rise until all is thick. Beat whites into a stiff froth and pour over the yellow and then set into quick oven to brown. Serve by loosening edges round the pan and turn like a turnover, one-half over the other, the whites upon the inside. Place upon the platter and eat with a little butter. MRS. C. F. DOWE.

OMELETTE, 2.

No. 108. Separate yolks of six eggs from the whites and beat yolks thoroughly, add to them one scant tablespoon flour mixed smooth in three tablespoons milk, also two tablespoons butter melted in two-thirds cup scalded milk, mix with whites of eggs beaten to a stiff froth and pour into a well greased fry pan. Cook until partly set then place in oven to

finish and brown. Cut through the centre and place one-half above the other on a hot platter and serve at once.

EGGS ON TOAST.

No. 109. One quart boiling water, one tablespoon salt in a frying pan. Break the eggs one by one into a saucer and slide carefully into salted water. Dash with a spoon a little water over the egg to keep the top white. A tablespoon of vinegar in water keeps eggs from spreading. Take out with a skimmer and serve on toast. MRS. S. R. HUNT.

QUAKER OMELETTE.

No. 110. Three eggs, one-half cup milk, a little salt, one and one-half tablespoons corn starch or flour. Cook seven minutes in hot frying pan in which one teaspoon butter has been melted. Fold, put in hot dish, eat with a little butter or flavored sweetened cream.

SCRAMBLED EGGS.

No. 111. Allow four eggs to one cup milk. Heat milk to boiling point in fry pan, stir in well beaten eggs and gather up quickly with a spoon from bottom of pan as fast as it cooks. Season with salt and butter after removing from fire. MRS. H. L. STRATTON.

SCALLOPED OYSTERS.

No. 112. One pint oysters. Sprinkle a layer of cracker crumbs on bottom of dish, add a little salt and pepper, bits of butter, then a layer of oysters and so on alternately till dish is filled. Pour in milk till oysters are nearly covered. Put a good sized piece of butter on top. Just before placing in oven pour a

well beaten egg over top. Bake half an hour in moderate oven. This will be enough for four persons.

MRS. F. E. STONE.

OYSTERS (PANNED IN THEIR OWN LIQUOR.)

No. 113. Eighteen large or thirty small oysters. One tablespoon butter, one of cracker crumbs, one teaspoon lemon juice, a speck of cayenne pepper, a little salt and black pepper. Put the oysters on in their own liquor and when they boil add seasoning, butter and crumbs. Cook one minute and serve on toast.

BROILED OYSTERS.

No. 114. One quart large oysters. Drain in a colandar. Put a tablespoon of butter in a saucepan, put in the oysters and cook until they commence to curl around the edges. Then add one-half cup butter and one tablespoon Worcestershire, serving immediately.

OYSTERS ON TOAST.

No. 115. Cook oysters in their own liquor till edges begin to curl. Season with salt and pepper, then add one cup cream and serve on dry toast.

MRS. G. E. BATES.

"The churches have never fairly become alive to the fact that christianity is primarily a missionary faith."

We can send no more missionaries, or in any way broaden our work with no increase in our funds.

Mission Studies.

THE FAMILY JAR.

CHOW-CHOW.

No. 116. Eight quarts green tomatoes, two quarts green peppers, two quarts onions, three cups salt, three quarts vinegar, one-quarter pound white mustard seed, one-quarter pound black mustard seed, two teaspoons ground cloves. Chop tomatoes and put the three cups of salt on them. Stand all night and drain off salt water in morning. Drain through colander or press through a cloth. Chop peppers and onions fine and mix with tomatoes, put in mustard seeds, cloves and vinegar. Stir all together and boil till tender, half an hour or more. MRS. HENRY SPEAR.

TOMATO KETCHUP.

No. 117. One bushel ripe tomatoes boiled till soft, then sift. Two quarts vinegar, one pint salt, two ounces clove, one ounce cayenne pepper, two tablespoons black pepper. Boil till reduced one-half.

MRS. E. L. SIBLEY.

CHILLI SAUCE.

No. 118. Eighteen ripe tomatoes, boil and strain through a colander, two green peppers, one onion chopped fine, one cup sugar, two cups vinegar, one teaspoon cloves and cinnamon, two teaspoons salt.

MRS. A. L. SHATTUCK.

GREEN TOMATO PICKLE.

No. 119. Slice a peck of green tomatoes, strew a cup of salt over them and let them stand over night. Drain off the liquor. Put them in a kettle with vinegar enough to cover. Add six green peppers, four onions, three cups sugar, one cup grated

horse radish, one tablespoon clove, allspice and cinnamon. Simmer till soft. A. E. LIVERMORE.

BLACKBERRY PRESERVE.

No. 120. Boil the berries one-half hour, then add three-fourths of a pound of sugar to one pound berries. Boil twenty minutes.

BLACKBERRY PICKLE, (30 YEARS AGO.)

No. 121. Seven pounds blackberries, four pounds sugar, one ounce cloves, one ounce cinnamon. If vinegar is strong one pint and a half. Let it stand over night. Then scald and skim. Let it stand twelve hours, scald and skim again. Take out the berries and boil the syrup. MRS. G. P. SHERWIN.

PICKLE FOR BEEF, (A TESTED RECIPE OF 50 YEARS.)

No. 122. For fifty pounds meat, five and one-half pounds rock salt, one pound sugar, one pint molasses, one ounce saltpeter. Add water, boil and skim. When cold turn over meat, add water enough to cover. After six weeks pickling the beef will be very fine. This pickle is excellent for ham also, but the two kinds of meat must never be together in the same brine. MRS. N. E. HARRIS.

I stand amazed before the revelation of the last decade of years as to how a woman may help Christ's kingdom to come.—*Rev. Dr. Herrick Johnson.*

Give, and it shall be given unto you; good measure, pressed down, and shaken together, and running over. Luke 6: 38.

HOUSEWIVE'S SCALES.

No. 123. "Ten common sized eggs weigh one pound.

Four teaspoons are equal to one tablespoon.

One pint coffee (A) sugar weighs twelve ounces.

Soft butter size of an egg weighs one ounce.

One quart sifted flour, well heaped, one pound.

One pint best brown sugar weighs thirteen ounces.

One pint, heaped, granulated sugar, fourteen ounces.

Two teacups, level, granulated sugar, equal one pound.

Two teacups soft butter, well packed, equal one pound.

One and one-third pints powdered sugar equal one pound.

One teaspoon soft butter, well rounded, equals one ounce.

Two tablespoons powdered sugar or flour equal one ounce.

One tablespoon, well heaped, (best brown) sugar equals one ounce.

Two and one-half teacups, level, (best brown) sugar equal one pound."

"Weighed in the balance, wanting found,
Thou, and thy empire, shall strike the ground."

Nor deem the irrevocable past,
As wholly wasted, wholly vain,
If rising on its wrecks, at last
To something nobler we attain.—*Longfellow.*

"THE FAMILY SWEET TOOTH."

WHITE CANDY.

No. 124. Two cups granulated sugar, two-thirds cup water, two tablespoons vinegar. Boil without stirring for half an hour. Try as molasses candy in a glass of water and cook till brittle. Flavor to taste after removing from fire.

TAFFY.

No. 125. Two cups brown sugar, one-half cup butter, four tablespoons molasses, one tablespoon vinegar, one tablespoon water. Boil fast twenty minutes and pour into buttered tins. Cut in squares when cooled sufficiently. MRS. WILSON MANN.

NUT CANDY.

No. 126. Two cups granulated sugar, one cup boiling water, one large tablespoon butter. Boil till it readily candies when dropped in cold water. Remove from fire and stir in nearly two cups of nuts cut small, and a tablespoon lemon flavoring. Pour out on three buttered plates. Always use a silver spoon in stirring candy. MRS. W. M. POMEROY.

POP CORN CANDY.

No. 127. One cup white sugar, one-half cup water, one tablespoon butter. Cook till brittle. Stir in ten quarts corn well popped. MRS. H. L. STRATTON.

WALNUT CANDY, (MADE EASILY.)

No. 128. One pound confectioner's sugar, one-half cup milk. Mix well together until it hardens. Then form into little cakes and press whole walnut meats upon two sides. Figs chopped and added to sugar

and milk make nice fig candy. Remove stones from dates and fill with sugar makes another variety.

MRS. F. E. STONE.

PEPPERMINT DROPS.

No. 129. One pint granulated sugar, six tablespoons water, boil briskly four or five minutes. Add one tablespoon sugar, one-sixth tablespoon cream tartar, essence of peppermint to suit the taste. Stir till it begins to grain and drop with a teaspoon on bright tin.

CHOCOLATE CREAMS

No. 130. Two cups granulated sugar, one-half cup milk—put into a saucepan and stir till it boils. Then boil precisely five minutes without stirring. Set the pan in dish of cold water and stir till mixture creams. If it turns to sugar it is done too much. Mould into small balls and flavor if desired. Scrape one-half cake chocolate and melt over top of steaming kettle till dissolved. Drop cream balls into chocolate, roll over quickly, take out with a fork and place on buttered plates. MRS. G. P. SHERWIN.

CHOCOLATE CARAMELS.

No. 131. One and one-half pounds brown sugar, one small cup milk, one-quarter cup butter, three-quarters of a cake of Baker's chocolate, two tablespoons vanilla. Boil butter, sugar and milk ten minutes, add scraped chocolate and stir constantly. Add flavoring when done. MRS. H. S. DAWLEY.

I was sick and ye visited me. Matt. 25:36.

Inasmuch as ye have done it unto one of the least of th ese my brethren ye have done it unto me. Matt. 25:40

DISPENSARY.

CORN STARCH GRUEL.

No. 132. One cup water, one great spoon corn starch, a little salt. Cook fifteen minutes; and thin to the right consistency by adding a little milk.

FLOUR GRUEL.

No. 133. One pint milk, one pint cold water, one heaping tablespoon flour, two teaspoons sugar, one-half teaspoon salt, a small teaspoon soda. Cook fifteen minutes. MRS. C. E. MACK.

CRACKER GRUEL.

No. 134. One rolled cracker cooked in one cup milk with a little salt till it thickens.

MRS. H. L. STRATTON.

WATER GRUEL.

No. 135. One quart water, two tablespoons corn or oatmeal. Boil ten minutes, add sugar and salt as desired.

INDIAN OR OATMEAL GRUEL.

No. 136. One tablespoon fine Indian or oatmeal mixed smooth with cold water and a little salt. Pour a pint of boiling water upon this, then turn into a saucepan and boil gently for half an hour. Thin with boiling water if it thickens too much and stir frequently. Strain and if patient's stomach is not too weak, add a tablespoon cream—a little sugar or nutmeg is acceptable to some, and others like a tiny seasoning of pepper.

BEEF TEA, 1.

No. 137. Broil slightly one-half pound good steak over coals. Put into shallow dish and with sharp

knife gash on both sides till it is cut into mere shreds, then pour one-half pint boiling water over it and scrape hard for a few moments when all nutriment will be extracted. MRS. H. B. ALDRICH.

BEEF TEA, 2.

No. 138. One pound lean beef cut into small pieces. Put into glass jar without water, cover tightly and set in kettle of cold water. Boil about four hours, pour juice from meat, season with salt. When cold skim off all the fat and serve warm.

EGG GRUEL.

No. 139. Beat yolk of one egg with one tablespoon sugar, pour one cup boiling water on it. Add the white of the egg beaten to a froth and take either hot or warm.

OATMEAL GRUEL.

No. 140. Four tablespoons oatmeal into one pint boiling water. Stir while boiling till it thickens as much as is desired. Strain and add salt and sugar if one desires.

RAISIN PORRIDGE.

No. 141. Into one pint boiling milk stir one and one-half tablespoons (small) corn starch mixed with cold milk. One cup raisins and a wee bit of nutmeg. Boil all together about half an hour. Season with salt, strain and serve hot.

TAPIOCA JELLY.

No. 142. Soak one cup tapioca in one quart cold water over night. Simmer it over a kettle of hot water until it becomes clear, then add the juice of a lem-

on, orange or currant jell. A little salt, sweeten to taste, cool in a mould or cup, and when firm serve with cream.

APPLE TAPIOCA JELLY.

No. 143. Pare and slice two apples, add two tablespoons tapioca, one pint water, a little salt and bake till transparent. Serve cold with sugar and cream.

IRISH MOSS BLANC MANGE.

No. 144. One cup moss nicely washed and soaked in water two hours. Then remove moss from water and simmer in one quart milk about one hour. Then strain through a fine sieve and add flavoring if desired. Pour into moulds to harden, and serve with sugar and cream. MRS. RUFUS LIVERMORE.

COFFEE JELLY.

No. 145. One-half ounce gelatine soaked in one pint cold water. One pint hot, clear coffee sweetened to taste. Mix together and strain, serving with sugar and cream.

SNOW BALLS.

No. 146. Boil one pint and a half of milk. Beat whites of four eggs to a froth, drop in spoonfuls into boiling milk and let them boil up lightly. Take them out and place in a deep dish. Pour yolks of eggs well beaten into milk, sweeten and salt to taste, stir it well letting it come to a boil. Flavor with lemon or vanilla. M. S. BRAGG.

SOFT BOILED EGGS.

No. 147. Pour boiling water upon the eggs till they are covered. Place cover on dish or pail and set

on back of stove where they will keep hot and not boil from ten to twelve minutes. MRS. S. R. HUNT.

LEMONADE.

No. 148. Pare very thin the yellow rind of a lemon, put into a bowl, add the juice, also two tablespoons sugar and one cup boiling water. When cold add ice and serve.

STEAMED OYSTERS.

No. 149. Sprinkle oysters with salt and steam over boiling water for five minutes. Toast bread until it is light brown and cut in fancy shapes. Broil a piece of steak from the round for three minutes. Cut in small pieces and squeeze juice over the toast.

RICE JELLY.

No. 150. Two tablespoons rice well washed, one quart of water. Boil rapidly for an hour till very soft. Strain, flavor with one tablespoon lemon juice, another of sugar and a little salt. Pour into mould and set away to cool. EXTRACT FROM COOKING LECTURE.

LEMON JELLY, 1.

No. 151. One quart water, one-half pound lump sugar, three ounces gelatine, white of one egg and the whole of another. Crush the shell of one egg and put beaten egg and shell into liquid when it boils adding the juice of one lemon. Boil slow until clear, then strain through a flannel and pour into a mould.

MRS. E. L. SIBLEY.

LEMON JELLY, 2.

No. 152. One-half box gelatine, grated rind and juice of one large lemon, one-half pint cold water.

Stand several hours. Add one pint sugar, one pint boiling water. Place on back of stove a few minutes and stir till thoroughly dissolved. Strain through a flannel three times, pour in mould. Stand in cool place till stiff. This is also nice for tea if served with custard. MRS. F. D. KELLOGG.

Be still, sad heart! and cease repining;
Behind the clouds is the sun still shining:
Thy fate is the common fate of all,
Into each life some rain must fall,
Some days must be dark and dreary.

Longfellow.

She looketh well to the ways of her household and eateth not the bread of idleness. Prov. 31 : 27.

KITCHEN HINTS.

No. 153. Hot bread can be cut smoothly with a hot knife.

Half a teaspoon powdered alum in saucer of blacking causes blacking to adhere to stove.

A few grains of coffee burned on top of stove destroy disagreeable odors.

Dip knife into hot water to spread smoothly refractory boiled frosting.

A tiny bit of dry soda stirred into whipped cream if it has soured a very little will sweeten it so it can be used, without spoiling its flavor.

Rub zinc under the stove with flannel wet with kerosene, then wash thoroughly with strong soapsuds and it will present a bright appearance.

Oil the cogs of a Dover egg beater frequently, thus saving much friction both of temper and machinery.

MRS. H. L. STRATTON.

"Small service is true service while it lasts;
The daisy by the shadow that it casts,
Protects the lingering dewdrop from the sun."

Life and Light.

IMPORTANT TO KNOW.

A GOOD RECIPE FOR PRESERVING A HUSBAND.

Place him in a jar of cheerfulness, near the fire of conjugal love. Let the fire burn clear, especially let it be regular and constant. Cover him with a plenty of affection, kindness and proper subjection. Keep a quantity of these ingredients by you, and be very careful and attentive to supply the waste by evaporation or any other cause. Garnish with modest familiarity and innocent pleasantry. Should you add occasional kisses, or any other confectionery, don't fail to accompany them with becoming modesty, using a little prudence and moderation.—*Bernardston Cook Book.*

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